

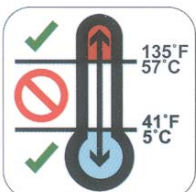
Yes ☺

No ☹



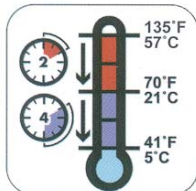
Wash Your Hands

Before handling food, after using restroom, whenever changing tasks.



Proper Holding Temperatures

Keep potentially hazardous food at or below 41°F or at or above 135°F.



Cooling Foods

Cool foods from 135°F to 70°F within two hours and then to 41°F within an additional four hours.



Clean and Sanitize Utensils and Food Contact Surfaces

1. Hot wash with detergent soap.
2. Clear rinse.
3. Soak in approved sanitizer.



Cooking

Thoroughly cook foods to appropriate internal temperatures.



Potentially Hazardous Foods

A food that requires time/temperature control for safety.



Approved Food Source

Only accept foods from approved food sources, delivered at safe temperatures.



Limit Bare Hand Contact

Limit contact with ready-to-eat foods with bare hands by using clean gloves or utensils.



When Sick

Do not work with food or utensils.



Don't Cross Contaminate

SEPARATE FOODS
Always keep raw foods separate from foods that are ready to eat.

Adapted from Southern California Gas Company and County of Los Angeles Environmental Health



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